



## LUNCH

12.00–2.30pm

### **GARLIC BREAD (GFO) 12**

### **BRUSCHETTA 17 (V,VEO, GFO)**

Toasted sourdough, feta, heirloom tomato, caramelised onion, balsamic glaze

### **WARM SMOKED CHICKEN SALAD ENTRÉE 22 / MAIN 36 (VO,GF)**

Macadamia nuts, fried potatoes, rocket, semi dried tomato, spring onion, aioli

### **GRILLED CHORIZO 26 (GFO)**

Marinated olives, whipped lemon feta, smoked tomato relish, toasted Turkish bread

**LAKESIDE VEGGIE PLATE 29 (V,GFO,VEO)** Garlic & rosemary roasted pumpkin, candied beetroot, toasted sunflower seeds, Danish feta, pickled red onion, pomegranate, Turkish bread and hummus

### **SMOKED CHICKEN LINGUINE 30 (VO,GFO)**

Sundried tomato, jalapeno, baby spinach, white wine & garlic cream sauce, shaved parmesan

### **FISH & CHIPS 32**

Beer battered WA snapper, garden salad, fries, house tartare sauce

### **KARRI STEAK SANDWICH 32 (GFO)**

Scotch fillet, bacon, caramelised onion, cheese, salad, aioli, parmesan, smoked tomato relish on Turkish bread, fries

### **BUFFALO FRIED CHICKEN BURGER 28 (GFO)**

Cheese, slaw, Frank's hot sauce, fries

### **LOCAL MANJI BEEF BURGER 28 (GFO)**

Caramelised onions, pickle, sliced cheese, fries

## **SIDES**

Rustic fries **10** Garden salad **10**

Warm olives with Turkish bread **12**

Please advise a Team member of any dietary requirements or allergies in order for our Chef's to accommodate. Whilst all gluten free items on this menu are prepared using gluten free products, please be aware that gluten & nuts are present in the kitchen.  
**V** – Vegetarian **VE** – Vegan **VEO** – Vegan Option **GF** – Gluten Free **GFO** – Gluten Free Option